

Productspecificatie / Product Specification / Spécification de produit

Vleeswaren Michiels NV
Middelmolenlaan 139
2100 Deurne (Antwerpen)
Belgium



Kiproulade halal tuinkruiden / Chicken roll halal with herbs /

Roulade de Poulet aux herbes

Kookworst van halal kippenvlees, afgewerkt met tuinkruiden.

Cooked sausage from halal chicken, finished with herbs.

Saucisse cuite de poulet halal, épice aux herbes.



Product beschrijving / Product Description / Description du produit

Artikelnummer / Product Code / Numéro de l'article

EAN Code Product / Product / Produit

EAN Code Verpakking / Packaging / emballage

Intrastat Code / Customs Code / Code intrastat

THT levering [dagen] / BBD delivery [days] / DDM livraison [journées]

THT af productie [dagen] / BBD finished production [days] / DDM fabrication finie [jour]

Temperatuur bewaring / Temperature storage / Température stockage [°C]

Temperatuur transport / Temperature transportation / Température transport [C]

Gewicht per stuk / Weight per unit / Unité de poids [g]

Kaliber / Caliber / Calibre [mm]

Afmeting Product LxD / Size Product LxD / Taille du produit LxD [mm]

Kleur / Color / Couleur

Geur / Smell / Odeur

Smaak / Taste / Goût

6116
5413904061162
/
16023219
42
63
Max. 7
0 – 7
2500
130
230 x 130
Wit-groen / White-green / Blanc-vert
Fris / Fresh / Frais
Zacht / Soft / Doux



**Na opening beperkt houdbaar in de koelkast / Limited shelf life in refrigerator after opening /
Après ouverture durée de conservation limitée au réfrigérateur**

Ingrediëntenlijst / List of Ingredients / Liste des ingrédients

Mechanisch gescheiden kippenvlees (35%), kippenvlees (22%), water, kippenvel, aardappelzetmeel, zout, voedingsvezel (**SOJA**), **SOJA EIWIT**, voedingszuur (E325, E327), stabilisator (E407, E450, E451), conserveermiddel (E262, E250), antioxidant (E316, E301, E331), glucosestroop, **LACTOSE (MELK)**, kruiden en specerijen (<2%) (peterselie), aroma, natuurlijke rook (beuk).

Mechanical separated chicken meat (35%), chicken meat (22%), water, chicken skin, potato starch, salt, food fibre (**SOYA**), **SOYA PROTEIN**, acidifier (E325, E327), stabilizer (E407, E450, E451), preservative (E262, E250), antioxidant (E316, E301, E331), glucose syrup, **LACTOSE (MILK)**, herbs and spices (<2%) (parsley), flavor, natural smoke (beech).

Viande de poulet séparé mécaniquement (35%), viande de poulet (22%), eau, peau de poulet, fécule de pomme de terre, sel, fibre alimentaire (**SOJA**), **PROTEINE DE SOJA**, acidifiant (E325, E327), stabilisateur (E407, E450, E451), conservateur (E262, E250), antioxydant (E316, E301, E331), sirop de glucose, **LACTOSE (LAIT)**, herbes et épices (<2%) (persil), arôme, fumée naturelle (hêtre).

Allergenen / Allergens / Allergènes

LeDA Code	GS1 Code	Allergeen / Allergen / Allergène	Recept zonder (-) / Recipe without Recette sans	Recept bevat (+) / Recipe contains Recette avec
1	AW	GLUTEN / GLUTEN	-	
2	AC	SCHAALDIEREN / SHELLFISH / FRUIT DE MER	-	
3	AE	EIEREN / EGGS / OEUFS	-	
4	AF	VIS / FISH / POISSON	-	
5	AP	AARDNOTEN / GROUNDNUTS / ARACHIDES	-	
6	AY	SOJA / SOYA		+
7	AM	MELK / MILK / LAIT		+
8	AN	NOTEN / NUTS / NOISETTES	-	
9	BC	SELDERIJ / CELERY / CELERI	-	
10	BM	MOSTERD / MUSTARD / MOUTARDE	-	
11	AS	SESAMZAAD / SESAME SEED / GRAINE SESAME	-	
12	AU	SULFIETEN / SULFITES	-	
13	NL	LUPINE / LUPINE / LUPIN	-	
14	UM	WEEKDIEREN / MOLLUSKS / MOLLUSQUES	-	

Nutritionele waarden / Nutritional values / Valeurs nutritionnelles

Voedingswaarden via berekening / Nutrition through calculation / Valeurs nutritionnelles par calcul	Per 100 g
Energie / Energy / Energie	766 kJ 185 Kcal
Vetten / Fat / Graisses	11,4 g
- Waarvan verzadigde vetzuren / Of which saturated / Dont acides gras saturés	- 4,2 g
Koolhydraten / Carbohydrates / Glucides	5,0 g
- Waarvan suikers / Of which sugars / Dont les sucres	- 0,3 g
Eiwitten / Proteins / Protéines	12,4 g
Zout (berekening uit Na) / Salt (calculation from Na) / Sel (calcul de Na)	2,1 g
Voedingsvezels / Fiber / Fibres alimentaire	0,4 g

Microbiologische parameters / Microbiological requirements / Paramètres microbiologiques

Conform Dir. 2073/2005 CE

	Af productie (cfu/g) / End of production (cfu/g)	Einde THT (cfu/g) / End of BBD (cfu/g)
Salmonella	Absent in 25g	Absent in 25g
Listeria Monocytogenes	Absent in 25g	<10 ²
Campylobacter spp.	Absent in 25g	Absent in 25g
Total gem count	< 3x10 ³	< 3x10 ⁶
Lactic acid bacteria	< 3x10 ²	< 3x10 ⁷
Yeast and Moulds	< 3x10 ²	< 3x10 ⁵
Enterobacteriaceae	< 5x10	NVT
Sulfitered. Clostridia	< 3x10 ²	< 1x10 ⁵
Coag. Pos. Staphylococcen	< 3x10 ²	< 3x10 ³
Bacillus Cereus	< 3x10 ²	< 10 ⁵
E. Coli	< 10	< 5x10

Verpakking / Packaging / Emballage

Primaire Verpakking [Product] / Primary Packaging [Product] / Emballage primaire [Produit]

Materiaal / Material / Matériel	PA / PE
Afmeting LxD / Size LxD / Taille LxD [mm]	230 x 130
Gewicht / Weight / Poids [g]	
Verpakkingswijze / Way of packaging / Méthode d'emballage	Vacuüm / Vacuum / Sous-vide

Secundaire Verpakking / Secondary Packaging / Emballage secondaire

Materiaal / Material / Matériel	
Afmeting LxBxH / Size LxBxH / Taille LxLxH [mm]	
Gewicht / Weight / Poids [g]	

Palet Verpakking / Pallet Packaging / Emballage palette

Materiaal / Material / Matériel	
Afmeting LxBxH / Size LxBxH / Taille LxLxH [mm]	
Gewicht / Weight / Poids [g]	

GMO & Bestraling / GMO & Irradiation / OGM & Irradiation

Dit product bevat geen ingrediënten afkomstig van genetisch gemodificeerde producten. (Reg. 1829/2003/EC en Dir.2001/18/EC, 1830/2003/EC)

This product does not contain ingredients originating from genetically modified products. (Reg. 1829/2003/EC and Dir.2001/18/EC, 1830/2003/EC)

Ce produit ne contient pas d'ingrédients dérivés de produits génétiquement modifiés. (Reg. 1829/2003/EC et Dir.2001/18/EC, 1830/2003/EC)

Dit product is niet bestraald en vrij van bestraalde componenten. (Dir.1999/2/EC en 1999/3/EC)

This product is not irradiated and free from irradiated components. (Dir.1999/2/EC and 1999/3/EC)

Ce produit est non irradié et exempt de composants irradiés. (Dir.1999/2/EC et 1999/3/EC)

Garanties / Guarantees

- * Only food grade raw materials, including packaging materials, are being used to formulate this product. Products were manufactured in an authorized establishment which is approved by an EU Competent Food Safety Service located in Belgium (FAVV, Belgian Federal Agency for Food Safety). Obtained quality certificates: IFS, Auto Control System Guides ACS18, ACS19.
- * This product is HALAL certified.
- * Dioxins & PCB's and other contaminants in accordance with Regulation 1881/2006/EC setting maximum levels or certain contaminants in foodstuffs.
- * Physical and chemical contaminants according our HACCP criteria. Standard metal detection performed. Limits depending on the product.
- * Recall procedure ensures accurate customer information within 4 hours after we have been informed of an incident with serious consequences for public health.



Contact

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Contact Commercieel / Commercial:	Eddy Michiels Frederik Michiels	eddy@michiels-vleeswaren.be frederik@michiels-vleeswaren.be
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- This product complies with the FAO/WHO, EC. However, we recommend that the user ensures that this product is in compliance with the local regulations in force, particularly in the country where the product is to be consumed.
- This product specification is only meant for internal use and may not be abused.
- The above information is true and correct to the best of our knowledge and is based upon the product formulation and data provided by our raw material suppliers. However, no guarantee or warranty can be derived from information contained in this document.
- Small deviations due to natural variations of some raw materials are always possible.
- This version replaces all previous versions.
- This document was created electronically and therefore it does not require a signature.

This product specification and its content is considered as accepted if not replied within 10 days after receipt.

We will only inform you of significant changes in the product specification, if the variations are more than 5% and if the product has been sold to your company during the last 6 month.